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The effect of different levels of blood meal in the diet on the performance of broiler chickens

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The study was conducted to investigate the effect of blood meal in broiler diets during starter (0-3), growing (3-6) and finisher (6-7) phases of growth. The chemical composition of the dried blood meal was 90% dry matter, 79.9% crude protein, 7.5% total ash, 1.4% ether extract, 1.21% crude fiber, 0.28% calcium, 0.25% phosphorous and 2804.4 kcal/kg-1 Three hundred, day-old broiler chicks were reared using a completely randomized design. Five different isonitrogenous and isocaloric experimental mash diets were prepared with five levels 0, 1.5, 3, 4.5 and 6% of blood meal, designated as A, B, C, D and E, respectively, for starter phase. The chickens were randomly allocated to five dietary treatment groups having three replicates of 20 birds in each group. Weight gain was higher($p<0.05$) in chickens fed diets containing 3% blood meal during three stages of growth. Feed intake during 0-42 weeks of age increased($p<0.05$) in chicken fed diets with higher ratio of blood meal. Feed utilization efficiency was better($p<0.05$) in chickens fed diet containing 3% blood meal compared to all other treatment groups only on starter phase. Dressing percentage and relative weight of liver and carcass weight of chicken among all treated groups were unsimilar($p<0.05$).The results indicated, it may be suggested that blood meal up to 3% can be incorporated in broiler diets without any adverse effect on production parameters during three phases of growth.

Keywords: Broiler performance, blood Meal

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